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00007188 69-08-e0745 Subfile: FSTA

(A wine vat system for blending different wines to obtain a homogeneous product and for storing the blended wine for long periods without contact with air.)

Lacroix, P. E.

Patent Co.: French Patent 1968 Patent Number: 1 542 901 Document Type: Patent

Language: French

The vat, which can hold up to 500 000 hl, contains a submersible piston which may be raised or lowered by the submarine flooding principle. It is connected to 2 flexible tubes, 1 of which is a liquid inlet and the other an air vent. The piston is ballasted so that it sinks with min. flooding. Raising and lowering of the piston several times effects a 1st blending by passage of the liquid from the edge to the centre of the vat. A 2nd blending is effected as the wine is removed from the vat, through an axial, perforated tube which moves vertically with the piston. The size of the perforations decreases from top to bottom of the tube to compensate for different pressures in the vat, so that the wine enters each level of the tube at a uniform rate. During storage, the piston floats on the surface of the wine, protecting it from the air, the space separating the piston from the vat, being filled with liquid paraffin which, after blending, rises to the surface of the wine and is guided to the periphery by the conical lower surface of

the piston. (W&Co) Descriptors: wines-- Wine blending; storing tanks; mixing-- Wine blending tanks; storage-- Wine storing tanks; tanks-- Wine blending; storing tanks

Section Headings: Food Engineering (SC=e)

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